

# INDIGO

Overseen by Chef Dominic Teague, Indigo's menu exemplifies his childhood love of the outdoors and what each season brings. Dominic goes to extraordinary lengths to source his ingredients from trusted, British independent producers who support his commitment to seasonal and sustainable cooking that is ever-changing and always exciting. From fish caught by day-boats off the south coast, to ethical bean-to-bar chocolate hand-made in Cornwall, every dish is entirely gluten and dairy-free, and a celebration of flavour and provenance.

## APERITIFS

GLASS OF CHAPEL DOWN, BRUT 2019  
TENTERDEN, KENT, ENGLAND 20

GLASS OF BILLECART-SALMON  
BRUT RÉSERVE 25

## STARTERS

HAND-PICKED DORSET CRAB SALAD 21  
Brown crab mayonnaise, blood orange, sea purslane

SEARED ORKNEY SCALLOP 23  
Cauliflower purée, caper and golden raisin dressing  
curry velouté

PIG'S HEAD TERRINE 18  
Poached pear, pickled walnut, crackling

SLOW COOKED CORNISH OCTOPUS 19  
Romesco sauce, citrus, almonds

CHILLED WYE VALLEY ASPARAGUS 19  
Truffle mayonnaise, quails' egg, hazelnut

WILD GARLIC VELOUTÉ 16  
Potato, rapeseed oil (vegan)

## MAINS

CORNISH LAMB FOR TWO 110  
Spring vegetables, grilled baby gem, morels

DEVONSHIRE CHICKEN BREAST 35  
Caramelised onion purée, chargrilled grelots, lemon thyme

IRISH GRASS-FED 280G RIB-EYE 48  
Cooked over coals, salad wedge, rapeseed béarnaise

ONE ALDWYCH FISH AND CHIPS 36  
Minted mushy peas, lemon salt, tartare sauce

DAY BOAT RED MULLET 37  
St Austell mussels, purple potato, lovage

HARISSA ROASTED CAULIFLOWER 26  
Tahini dressing, quinoa, preserved lemon (vegan)

HAND-ROLLED HERB GNOCCHI 28  
Spring vegetables, cavolo nero (vegan)

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

JERSEY ROYALS 8  
Smoked butter and herbs

SPRING CABBAGE 8  
Lemon, toasted seeds

LEAF SALAD 8  
Young herbs

## TASTING MENU 140

*220 with wine pairing*

WILD GARLIC VELOUTÉ  
Potato, rapeseed oil

HAND-PICKED DORSET CRAB SALAD  
Brown crab mayonnaise, blood orange, sea purslane

DAY BOAT RED MULLET  
St Austell mussels, purple potato, lovage

CORNISH LAMB  
Crisp sweetbread, lamb belly, baby gem, morels

LEMON CURD  
Meringue, coconut sorbet, basil

MILK CHOCOLATE CRÉMEUX  
Almond florentine, honeycomb, rooftop honey ice cream

TEA, COFFEE AND PETITS FOURS  
All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

## WINE PAIRING

A selection of wines  
curated by our team

*Please let us know if you would like to see  
our vegan tasting menu*

Please let us know if you have any allergies or dietary requirements. Every dish is entirely gluten and dairy free.  
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.